

BOTTLING THE SAME WINE, ON THE SAME DAY, WITH DIFFERENT DIAM CORKS DEPENDING ON THE PURPOSE OF THE BOTTLE IS NOW A POSSIBILITY

FOR OUR CLIENTS.

Your

Diam 10 and Diam 30 corks

available soon with

new permeability options.





 $\begin{tabular}{ll} \textbf{Diam Bouchage} \cdot \textbf{Espace Tech Ulrich} \cdot 66400 \ \textbf{Céret} \cdot \textbf{France} \\ +33 \ \textbf{(0)4} \ \textbf{68} \ \textbf{87} \ \textbf{20} \ \textbf{20} \cdot \textbf{contact@diam-cork.com} \\ \end{tabular}$ 





# MASTER OXYGEN AND TIME



### TWO PERMEABILITY OPTIONS

Depending on the specific requirements of your wine, opt for a very low or medium oxygen permeability.



#### CONSISTENT BOTTLE AGEING

The mechanical properties of our
Diam 10 and 30 corks are perfectly adapted to
long-maturation wines.



## STILL WITH ORGANOLEPTIC SECURITY

Our DIAMANT® treatment guarantees the absence of cork taint in individual bottles.

(Level of releasable TCA ≤ the quantified limit 0.3 ng/l)

Progress made in controlling ageing capacity and oxygen permeability today make the corking solution a decisive oenological choice to protect wine during the entire ageing process, whilst respecting the designed aromatic profile.

Today, Diam Bouchage offers corks with different levels of permeability and mechanical guarantees for controlled development of the aromatic qualities of wine during ageing.

## Diam, the power of choice

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	MECHANICAL GUARANTEE	PERMEABILITY		
	Years	Very Low	Low	Medium
DIAM 30	30	•		*
DIAM 10	10	•		*
DIAM 5	5		•	•
DIAM 3	3		•	•
DIAM 1	2		•	•
DIAM 30°	30		٥	
DIAM 10°	10		٥	
DIAM 5°	5		٥	











😋 Origine by Diam range